

## CLAIMS

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1. A method for preparing a dairy product, in which a medium comprising milk or a milk product is treated under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism, and is then kept under anaerobic conditions for some time.
- 5 2. A method according to claim 1, in which the microorganism a yeast or a bacterium is.
3. A method according to claim 2, in which the yeast originates from the strain *Candida zelanoides*, *Debaryomyces*
- 10 *hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
4. A method according to claim 2, in which the bacterium originates from the strain *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.
- 15 5. A method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
6. A method according to any of the preceding claims, in which the dairy product is thermized.
- 20 7. A dairy product obtainable by a method according to any of the preceding claims.
8. The use of a lactose-negative, food-technologically acceptable microorganism for imparting an aroma to a dairy product.
- 25 9. The use of a dairy product according to claim 7 for the preparation of an aromatized product in the food industry.

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